

- CORRECT PAN SIZE IS IMPORTANT ON ALL BAKINGS.
- USE THIS HANDY RULER FOR MEASURING WIDTH AND DEPTH OF YOUR PANS . . .

(Fold to zero when measuring depth)



Holiday Menu

Turkey à la King over Cream Puff Pastry

Buttered Green Peas

Grapefruit and Orange Salad

"Light As A Feather" Muffins

White Christmas Chiffon Pie

Coffee

Milk

WHITE CHRISTMAS CHIFFON PIE

Exquisite climax
to festive
dinners!



- Make 9-in. Pie Shell (recipe below) with high fluted edge
- Soften 1 envelope unflavored gelatin
- in $\frac{1}{4}$ cup cold water
- Mix together in saucepan . . . $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup sugar} \\ 4 \text{ tbsp. GOLD MEDAL Flour} \\ \frac{1}{2} \text{ tsp. salt} \end{array} \right.$
- Stir in gradually $1\frac{1}{2}$ cups milk
- Cook over low heat, stirring constantly until it boils. Boil 1 minute. Remove from heat. Stir in softened gelatin until dissolved. Cool. When mixture is partially set, beat with rotary beater until smooth.
- Blend in $\left\{ \begin{array}{l} \frac{3}{4} \text{ tsp. vanilla} \\ \frac{1}{4} \text{ tsp. almond extract} \end{array} \right.$
- Gently fold in $\frac{1}{2}$ cup heavy cream, whipped until stiff
- Carefully fold into Meringue (recipe below)
- Fold in 1 cup moist shredded coconut
- Pile into cooled baked pie shell.

Sprinkle over top $\frac{1}{4}$ to $\frac{1}{2}$ cup moist shredded coconut

Chill until set (about 2 hours). Take pie from refrigerator 20 minutes before serving to remove chill from crust. Serve cold. If desired, top servings with sweetened fruit.

MERINGUE: Beat until frothy 3 large egg whites ($\frac{1}{2}$ cup), $\frac{1}{4}$ tsp. cream of tartar. Gradually beat in $\frac{1}{2}$ cup sugar. Continue beating until mixture is stiff and glossy.

9-IN. PIE SHELL

Sift together 1 cup sifted GOLD MEDAL "Kitchen-tested" Enriched Flour, $\frac{1}{2}$ tsp. salt. Cut in with pastry blender or 2 knives $\frac{3}{8}$ cup shortening . . . first cutting in half of it until mixture looks like "meal" . . . then cutting in the rest until particles are the size of giant peas. Sprinkle over mixture 2 tbsp. water . . . mixing with fork to make dough stay together. Round up into ball. Roll out on lightly floured cloth-covered board $1\frac{1}{2}$ -in. larger than inverted 9-in. pie pan. Trim evenly. Place loosely in pie pan. Fold edge under or over to make stand-up collar. Prick thoroughly with fork to prevent puffing.

Bake 8 to 10 minutes in very hot oven (475°).

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